

# Parkside

R O T I S S E R I E & B A R

## \$40\* per person

\* Does not include 8% tax and 20% gratuity.

## Appetizers

Please choose two selections to offer your guests.

Grilled Margarita Pizza .....  
Grilled crisp pizza dough topped with our House blended cheeses, sweet basil, and roma tomato.

Golden Calamari .....  
Tender rings of squid breaded with a light cajun seasoning served with a sweet & sour corn & spicy pepper relish.

Colossal Thai Dumplings .....  
Fresh wonton skins stuffed with lean pork, scallions, Thai chili paste, tamari, sesame and ginger, cooked until golden brown and served with two dipping sauces—orange-ginger & chipotle and spicy mustard.

Sesame Chicken .....  
Fresh chicken cutlets marinated with ginger and soy, encrusted with sesame seeds, and served with a peanut dipping sauce.

## First Course

Please choose two selections to offer your guests.

Soup du Jour .....  
Chef's Choice

Classic Caesar Salad .....  
Crisp romaine lettuce with our house caesar dressing made the classical way with anchovies, lemon and garlic, tossed with herb roasted croutons and shaved pecorino cheese.

Parkside Salad .....  
Mixed Farmer's greens with plum tomatoes, red onions and gorgonzola cheese tossed with our House vinaigrette.

## Main Course

Please choose four selections to offer your guests.

Statler Chicken Breast.....  
Pan roasted chicken breast served with fingerling potatoes, garlic rabe, sundried cherries, and roasted pumpkins seeds in its own natural jus lie.

Long Island Duck.....

\$40 per person

## Main Course (cont'd)

Cappellini .....  
Thin cappellini pasta tossed with pan-seared little necks, mussels, gulf shrimp, prosciutto di parma, garlic, spicy banana peppers, fresh fennel and roma tomatoes in a chardonnay and parsley broth.

Red Pepper Fettuccini.....  
Red Pepper Fettuccini tossed in a marsala sauce and finished with a sauté of tenderloin of beef, roasted garlic, spinach, asparagus, and shiitake mushrooms.

Portobello Napoleon .....  
Baked layers of fresh portobello mushrooms with buffalo mozzarella, cornmeal encrusted beef steak tomato, grilled zucchini and summer squash, and eggplant in a roasted tomato vegetable sauce, finished with an infused basil olive oil.

## Dessert

Please choose one selection to offer your guests.

Cheesecake du Jour .....  
Our New York style cheesecake created daily with Parkside flair.

Classic Vanilla Bean Creme Brule .....  
Creamy, vanilla custard finished with a crystalized sugar crust and fresh whipped cream.

Velvety Flourless Torte .....  
Our rich, dense, flourless chocolate torte finished with drunken berries and whipped cream.

Kindly alert us to any food allergies.

Function Room is available for private parties during the day or evening.